Cod Fish Grilled in Foil

Serves: 4

Ingredients:

1 pound cod fish fillets
2 tablespoons butter
1/4 cup lemon juice
1 tablespoon fresh parsley, chopped
1 teaspoon salt
1/4 teaspoon black pepper
1/4 teaspoon paprika
1 onion, thinly sliced

Preparation:

1) Use heavy aluminum foil cut into large squares. Place equal portions of the fish fillets on each piece of foil.
2) In a saucepan, melt butter. Add lemon juice, parsley, salt and pepper. Stir to blend well. Pour this mixture over the fish, sprinkle with paprika and top with onion slices. Fold the foil around the fish and seal.
3) Grill for 5-7 minutes per side. Fish should flake easily when done.

Chef's Tip

Be careful not to overcook. Grills vary immensely in temperatures